

Cucumber Salad

As taught to Jan Wingenroth by Zsuzsanna Szirmay

1 Cucumber

Salt 1 large pinch

2-3 Cloves garlic (optional)

Vinegar (white or white wine vinegar preferred)

Sugar

Paprika (optional)

Slice the cucumber very thin. Hungarians like to use a mandolin. Place the sliced cucumber in a bowl; add some minced garlic if you like. Mix with a large pinch of salt depending on the amount of cucumber you have. I usually use less than 1 teaspoon for a single cucumber. Set aside for 15 minutes to an hour. Before serving add equal amounts of water, sugar and vinegar. Sprinkle with sweet paprika.